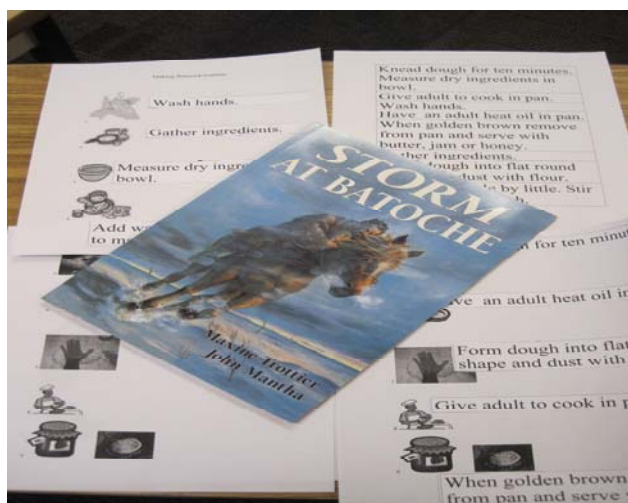


Make 'n Take



Name of Make 'n Take: Storm At Batoche - Sentence Sort

Theme and Topic: Traditional Teachings - The First Nations Agree to Share the Land

Names of Teachers: Karen Leniczek, Janelle Wagner

Name of Schools: Wilfred Walker, Kitchener Community School - RPS

Grade: 3

Date: January 28, 2010

Materials: pictures, sentence strips, envelopes, large paper, glue

Add on: Make Bannock (See attached for the ingredients)

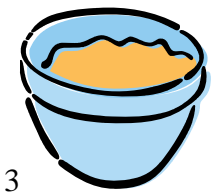
Book: *Storm at Batoche* by Maxine Trottier and John Mantha (OTC Treaty Resource Kit)

Procedure:

1. Read *Storm at Batoche* by Maxine Trottier and John Mantha
2. Discuss how the Métis lived alongside the First Nations peoples and the Newcomers and the contributions made to each other.
3. Discuss Bannock making/recipes. Ask the students what cooking ingredients are needed to make bannock. Let the students know that bannock was first made by the Métis people. Let them know that bannock became part of the First Nations culture after the Métis created the recipe. (Procedure Writing)
4. Hand out worksheet "Pictures for Making Bannock" with the 9 images in order.
5. Orally discuss each step as to how to make bannock with a partner.

6. Cut out the sentence strips for each group and put them in an envelope. Hand out the envelopes with sentence strips. Have groups sort sentence strips for the correct order of making bannock. Have them glue the sentence strips to the corresponding picture.
7. Extend: Make Bannock with your class.
8. Extended Activity – Do the steps/pictures in a power point presentation.

Pictures for Making Bannock







Sentence Strips

Knead dough for ten minutes.

Measure dry ingredients in bowl.

Give adult to cook in pan.

Wash hands.

Have an adult heat oil in pan.

When golden brown remove from pan and serve with butter, jam or honey.

Gather ingredients.

Form dough into flat round shape and dust with flour.

Add water little by little. Stir to make into dough. Put in oven and bake

Put jam on the bannock and eat.